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## PRODUCTS, METHODS AND APPARATUS FOR FRESH MEAT PROCESSING AND PACKAGING

## Abstract of the Disclosure

Improved processing and packaging for perishable goods such as red meats providing a processing system wherein ambient air is excluded and suitable gases such as carbon dioxide are provided at a suitable pressure and in such a manner as to increase the quantity of the gases dissolved in the perishable goods. Then providing a base and placing the perishable goods over the base. A flexible web of plastic wrapping material (second web) is then applied over the base and the goods and air or gas evacuated therefrom and replaced with a suitable gas. The base includes a cup-shaped tray with a recess (first web), of plastics or other suitable material, with side walls extending upwardly to connect to a narrow horizontally disposed flange. The first web, goods and second web are located inside a depression in a third web of gas barrier material and there together placed into an enclosed evacuation chamber. A suitable gas is provided in the chamber in such a manner as to displace substantially all other gas and particularly atmospheric oxygen that may be present with the enclosed goods and web materials. The third web is then sealed so as to enclose the goods with first and second webs. that the pressure of the gas may be increased to a level above atmospheric pressure. Most preferably the quantity of gas dissolved into the goods will be increased. Most preferably the gas introduced into the chamber and the space will enhance preservation of the packaging goods when contacting the goods. The first web, second web and third web are sealed together thereby producing a hermetically sealed package with the goods and a gas filled space contained therein to provide a sealed package. The sealed package can be stored for any convenient period of time after which the third web is can be removed so as to allow ambient air to contact the goods. The invention further includes the method and apparatus for producing the processed goods and packaging.